

## **Historic, Archive Document**

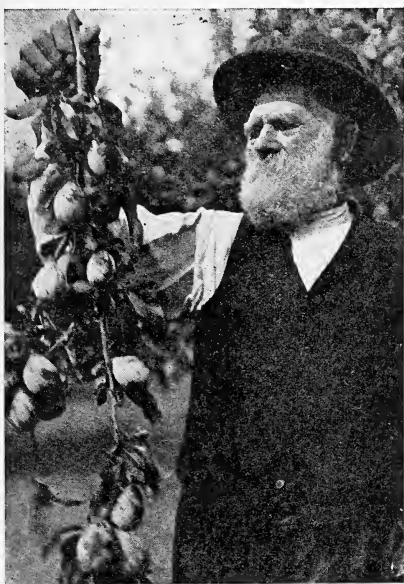
Do not assume content reflects current scientific knowledge, policies, or practices.



2.09

# BURTON PRUNE

THE LATEST, THE BEST  
AND  
MOST PROFITABLE PRUNE  
KNOWN TO HORTICULTURE



*R. E. BURTON, Plant Breeder*

*Introduced and Propagated by*

**California Nursery Co.**

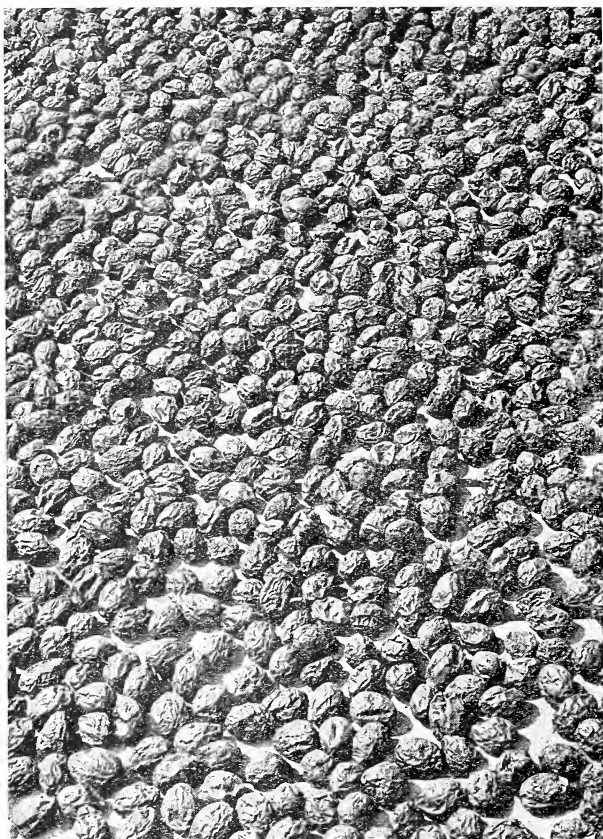
*Main Office*  
NILES

*Fruit Tree Branch*  
MODESTO

---

**Book Your Orders NOW for Trees  
Before Limited Supplies are Exhausted**

---



PETITE D'AGEN (FRENCH) DRIED PRUNES  
Compare size with the Burton Prune shown in the  
opposite illustration.

## History, Quality and Values

LIKE so many other of our fruits possessing high commercial rank this new variety took inception on a commercial prune orchard where economic values are dominant. The plant breeder, Mr. R. E. Burton, of Vacaville, has been a practical orchardist and a keen observer and close student of tree and plant life for nearly half a century. An Englishman by birth, he came to California in 1874, and in May of the same year we find him settled in Vacaville Valley, engaged actively in horticulture, first as a fruit grower, and later in research work and the exploitation of new varieties. Touching the history of the Burton prune, he writes entertainingly and instructively as follows:

"In my early horticultural work I secured trees of the Imperial Epineuse prune from John Rock, (then head of the California Nursery Company) and also trees of the Clairac Mammoth prune from Felix Gillett. This was in 1886. When these trees came into bearing it was found that both were one and the same thing. In 1896 I grafted part of a Tragedy tree into



#### MAMMOTH BURTON DRIED PRUNES

The largest drying prune in existence—averaging  
20-30 to the pound.

Rock's Imperial Epineuse; it was a seed from this tree that produced the prune now known as the 'Burton Prune'."

"From the seed of this tree I grew in 1906 about 75 to 100 seedlings on the banks of a creek near my home, the half of which were destroyed before I discovered my loss. Out of the remainder, however, I found one tree of an unusual and striking appearance, from which I took buds, put them into sucker growth on an old peach stump in the orchard. From this bud I harvested some prunes that were so unusual as to size, quality of flesh, color and character of skin and drying advantage that I thought it really worth while to continue experimenting with the new fruit. In 1915 I worked over about 160 trees in the orchard, chiefly almond and some Myrobolan. In 1920 I harvested my first crop, which was sold (dried) to Mr. Abrahamsen (of Guggenheim & Co., San Francisco) mixed with the Imperial Epineuse variety grown in the same orchard. For several years this practice was continued. Mr. Abrahamsen was unstinted in his praise of what is now the Burton prune, which I had by that time

named the 'Date'. Correspondence with the U. S. Department of Agriculture at Washington advised against this as there was already a prune under that name. This in brief explains the history and development of my new prune."

## What is It Like?

Pre-eminently the Burton prune is a drying fruit, meeting every requirement of a superior dried product, as the following particulars clearly show:

*Season*—Middle August-September; *Quality*—Distinctly drying, though in a limited way also desirable in the fresh state; *Fruit*—In type like the French prune (Petite d'Agen) but in size the largest and best drying commercial prune yet introduced; in shape obovate, necked at the base. The remarkable size the fruit attains on unirrigated land in the Vacaville Valley is a pronounced factor in its favor; *Skin* a rich violet-purple covered with a light blue bloom; *Flesh* a rich golden yellow, fine grained, tender, sweetly acidulous, aromatic and sprightly; *Pit* oval, flattened and somewhat ribbed, separates freely from the flesh when fully ripe. The pit is small when compared to the immense size of the fruit, which averages 20-30 to the pound.

## The Burton Prune Tree

Tree a strong, vigorous, upright grower, a consistent and regular bearer of good crops, leaves very large, thick, smooth, with serrated margins; very resistant to the attacks of red spider.

## Behavior and Quality

For several years we have had the behavior and quality of the Burton prune under close and critical observation, which fact has lead to the conviction that it is destined to be widely planted wherever the prune has attained commercial rank. An experience covering over half a century in operating orchards and growing trees affords a background on which to form an intelligent judgment, which is that no intending planter will make a mistake in selecting the Burton prune in the planting of a commercial prune orchard.

CALIFORNIA NURSERY CO.

---

### Prices of Burton Prune Trees

	EACH	10	100	1000
4 to 6 ft.....	\$1.50	\$12.50	\$100.00	\$900.00



FRUITING BRANCH BURTON PRUNE TREE

A vigorous grower and consistent and regular bearer  
of uniform large crops.

# Recognized Authorities Endorse the *Burton Prune*



## The Select Trade will want It

"The Burton is a splendid prune, having much more flavor when stewed than smaller varieties; my family was delighted with it. In my judgment there will undoubtedly be quite a large demand for it from the select trade." — *Peter Bisset, Bureau of Plant Industry, U. S. Dept. of Agriculture, Washington, D. C.*

## Rich Flavor and Abundant Meat

"The abundance of meat, which is an attractive amber color throughout, and the pleasing rich flavor are the two outstanding points in its favor. The flavor is a little tart, but not objectionably so, which is (I think) made more pleasing by it."—*C. F. Kinman, Pomologist, U. S. Dept. of Agriculture, Sacramento.*

## Firm, Sweet, fine Grain and Flavor

"The Burton prune is at this writing ripening in Mr. Burton's orchard. The trees are a wonderful sight, bending almost to the ground under their load of prunes, many of which weigh two ounces each and practically all of which will average larger than 30 to the pound dried. The new prunes are handled and cured in the same way that French prunes are and it takes them only a very few hours longer to cure, than the much smaller French variety. They do not show any bruised injuries from ordinary handling, and are a beautiful yellow color clear to the pit. They hang well on the trees until thoroughly ripened when a light shake makes them drop. They dry into firm, sugary, fine-textured, fine flavored prunes which a Napa packer pronounced the best he had ever handled after he had dried some last fall."—*R. E. Hodges in The Pacific Rural Press.*

## Submitted to the Acid Test

"This writer likes to get full—of prunes, but he wants fine texture and real, rich, pruny flavor. He would rather fill a soup plate with pits at every meal and get flavor than fill up on two mushy, insipid large prunes. So he put this Burton prune to the acid test. He had seen it drying on the trays and noted that it dried in fine shape and in only a few hours longer than the time required for French prunes on neighboring trays. He split it open and proved that it dried out a rich, even amber color, clear to its medium-sized, light-colored pit. Eaten raw, he had noticed the fine texture and rich, pleasing flavor. But he wasn't satisfied until he had carried a sack home, had them cooked and served for breakfast. Then he fell and fell hard. But for the absence of the pile of pits, he would not have known but that he was feasting on the choicest French prunes the market affords. In fact, this Burton prune is for practical purposes, a mammoth French prune."—*Ralph Newman in The Pacific Rural Press.*

## Wins a Place in Eastern Markets

"We have just received a letter from the people to whom we shipped all the Burton prunes last year. They watched all sales and found that they received repeat orders on this variety. This was just what we wanted to know; they also ask if we can send them all we have this year, and they will again distribute the Burtons another year to their patrons. This is a good way to establish its commercial value. We would like to have all you produce again next year, and are willing to pay whatever the market price is. About how many will you have this year? How do you think they will run for sizes? To our way of thinking, however, they will all practically run 20-30s."—*Napa Fruit Company, by R. M. Butler, manager.*

## Its Size will keep It to the Front

"The two cans of prunes (Burton and French) were duly received; I was glad to get them in order to carry out a comparative test as to quality. The Burton is a beautiful prune, and its size will keep it well to the front. I was, however, a little disappointed in the flavor, which I consider not quite up to the French. I will be interested to learn more about the Burton and hope to give it a thorough trial on our place."—*Geo. C. Payne, Fruit Grower, San Jose.*

## The Best Prune in Existence

"I have been a frequent visitor to the Burton place for many years and have become greatly impressed with Mr. Burton's work in the development of new fruits. That he has originated many of real merit is readily admitted by anyone who has occasion to ramble through his orchards and observe his accomplishments.

"On one occasion Mr. Burton laughingly remarked that he tried several times to induce me to take an interest in the Burton prune as early as 1919. I am not going to argue this point, but I will say that when Mr. Burton took me to the section in his orchards where the Burton trees are growing, in August of 1923, I was simply astounded, not only by the magnificent crop which the trees were carrying, but with the immense size of the fruit. There are other prunes which are superior to it from the standpoint of being eaten fresh, but none with its outstanding qualities after it is dried. The remarkable feature of the Burton prune is that it dries as readily as the French without a sign of a bloater. The flesh when dry is a clear golden yellow with no indications of fermentation which is so frequently found in other large prunes.

"When I first saw this fruit on the trees, I want to say frankly that I was literally taken off my feet by the very heavy crop which each tree carried, the uniform large size of the highly colored fruits being identical in shape with the French prune, excepting size, for it would take at least three average French prunes to make one Burton. The fruit to my eyes scintillated like diamonds to a jeweler. I am willing to confess that my enthusiasm was boundless.

"During my many years of experience in horticulture I have introduced many new fruits, all of which have withstood the test of time and are still catalogued and are recognized for their commercial values. This fruit is meeting with universal favor. Without fear of contradiction, I regard it as the best prune that has been brought out during the past one hundred years. I propose, in so far as my ability goes as a nurseryman, to make it my business to introduce it to every part of the world where prunes thrive. Its hardiness is unquestioned; its resistance to the attacks of red spider is another point in its favor.

"As a general rule trees which have a tendency to produce exceptionally large fruits are shy bearers; this is not true of the Burton, for year after year (whether the seasons are wet or dry) the trees are laden with every pound of fruit they can carry." — *Geo. C. Roeding, Fruit Grower and Nurseryman, San Francisco.*



We cordially invite intending planters of fruit orchards and home grounds to write us their wants in

## Fruit and Ornamental Trees

and we will cheerfully quote prices and particulars. People who are not on our mailing list will oblige us by sending in their names and addresses, so that we may mail to them copies of our new 1926 descriptive catalogue.

### California Nursery Co.

*Main Office*  
**NILES**

*Fruit Tree Branch*  
**MODESTO**

